



MAISON RAVOIRE

AOP Gigondas Red 2018



Established in France since 1593, generation after generation the Ravoire family has rooted its history in the heart of the Rhône Valley. Drawing on the family's deep connection with the vineyard, Maison Ravoire wines are a tribute to the meticulous work of passionate men and women who tend to the land in search of excellence, mindful of the preservation of the terroirs.

This wine is the result of the rigorous blending of grapes from the best plots in the appellation. Enhanced through careful vinification and maturation, it reveals the potential of each of the selected terroirs. The cuvée was created to offer a tasting experience rich in conviviality, discoveries, and emotions.

- **Varietals:** 80% Grenache, 20% Syrah.
- **Nature of the soils:** vast alluvial terraces with stony red clay.
- **Average age of the vines:** 60 years.
- **Winemaking:** the grapes are hand-picked which entails low yields at an advanced stage of maturity. The grapes are destemmed, treading and each varietal is processed separately. The alcoholic fermentation is temperature-controlled with daily punching down and pumping over to gently extract the full richness from the grapes. The vatting lasts four weeks.
- **Maturing:** the Syrah has been matured for 12 months in 225 liter French oak barrels. 15% of the Grenache has been aged for 12 months in "demi-muids" of one wine (600 liter French oak barrels).
- **Residual sugar per litre:** < 2 grams / liter.
- **Tasting notes:** Beautiful purple colour with violet hues. Colourful nose releasing aromas of Provence and pit fruits. Potent mouthfeel with a silky attack, developing into a mouthfeel featuring well-balanced tannins.
- **Ideal serving temperature:** from 16°C to 18°C.